

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Cabernet Sauvignon 2015

The Crayères Vineyard Cabernet Sauvignon 2015 is the sixth vintage of our Crayères Vineyard Cabernet Sauvignon. The perfection of the 2015 vintage allowed us to make a world-class Cabernet Sauvignon. Black olives, tobacco, lavender perfumes, blackberry fruit and silky tannins, great length are the main characteristics of the wine. It will age for a long time.

Harvest date:

Cabernet Franc hand harvested on the 25th of March 2015, Cabernet Sauvignon hand harvested on the 29th and 30th of March 2015.

Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattenbully, one of Australia's most exciting regions. This vineyard has been baptised the Crayères Vineyard after the chalk cellars in Xavier's region of birth in Champagne, France because of the natural limestone caves found underneath the vineyard. The clay rich Terra Rossa top-soil, characteristic of the area, promotes nutrient uptake while the underlying limestone is a reserve of moisture for the vines. The Cabernet Sauvignon was planted on rootstocks in 2004 using the Reynella and CW44 clones, at a relatively high density for the area (4,444 vines per hectare with 1.5m wide rows), which means more km² of canopy per hectare and better fruit exposure. The Cabernet Franc vines were planted in 2008 at the same density, using Australian clones on rootstocks. The fruiting wire is only 50cm above ground which provides extra ripeness for the vines in this cool climate region.

Vintage description:

The 2015 growing season started early, with dry and mild weather favouring slow but very good flowering and fruit set in all varieties. For the red varieties, véraison was slow after an early start. The Crayères vineyard did not experience any severe heatwaves in 2015, apart from a couple of days reaching close to a maximum of 40 degrees in January and in February. Both months were quite warm on average. The red varieties enjoyed very mild weather in the 8 to 9 weeks from véraison to harvest. The Heat Degree Days summation (calculated as the sum of the monthly daily mean minus 10°C for the months of October to April included) was 1,522 degree days, which is the average for Saint-Emilion (1,530 degree days). The slow-ripening 2015 growing season was excellent for all our red varieties, resulting in fruit with great colour and amazing tannins and flavours.

Winemaking:

The fruit was transported back to the Tapanappa winery in the Piccadilly Valley, Adelaide Hills before it was crushed and destemmed. The must was fermented in one potter fermenter. After 29 days fermentation and maceration, the must was pressed off skins and racked to French oak barrels (35% new) where it aged for 8 months. The wine was then racked to a 1-year-old 4,000L French oak foudre and aged for a final 14 months. After a very light egg fining in foudre, the wine was racked one more time before bottling without filtration late February 2017. 5% Cabernet Franc from the Crayères vineyard was added to the blend before bottling.

Cellaring Potential:

15-20 years

Food Pairing ideas:

Alain Ducasse' Boeuf Bourignon and fresh Tagliatelles "au beurre"

Rack of Saltbush lamb roasted with rosemary and mild chillies, medley of baby carrots and small potatoes

Grape Varieties:

Cabernet Sauvignon (95%),
and Cabernet Franc (5%).

Closure:

High quality cork.



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